IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Original): A processing method of an alcoholic beverage with improved foaming properties comprising:

- a mashing process which liquefies and mashes malts, or malts and adjuncts,
- a first filtration process which filters said mash and obtains a wort,
- a boiling process which creates pre-fermentation liquid by adding hops to said wort and boiling,
 - a process which ferments said pre-fermentation liquid using a brewers' yeast,
- a second filtration process which filters said alcoholic beverage with improved foaming properties through said fermentation process,

wherein a pea protein which was extracted and was obtained from green peas is added to either each process before said second filtration process or between said each processes.

Claim 2 (Original): A processing method of an alcoholic beverage with improved foaming properties comprising:

a process for processing a pre-fermentation liquid using a syrup containing sources of carbon, sources of nitrogen, hops, a coloring matter and water as raw materials,

a process for obtaining said alcohol beverage with improved foaming properties by fermenting said pre-fermentation liquid with a brewers' yeast,

a filtration process which filters said alcoholic beverage with improved foaming properties which passed through said fermentation process,

wherein a pea protein which was extracted and was obtained from green peas is added to either each process before said filtration process or between said each processes.

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Claim 3 (Original): A processing method of an alcoholic beverage with improved foaming properties by fermenting a pre-fermentation liquid,

wherein a pea protein which was extracted and was obtained from green peas is added to said pre-fermentation liquid.

Claim 4 (Original): A processing method of alcoholic beverage with improved foaming properties by fermenting a pre-fermentation liquid which created raw materials containing malts at mashing process,

wherein a pea protein which was extracted and was obtained from green peas is added to said pre-fermentation liquid.

Claim 5 (Currently Amended): An alcoholic beverage with improved foaming properties processed by processing method as claimed in claim 1 elaims 1 4.

Claim 6 (New): An alcoholic beverage with improved foaming properties processed by processing method as claimed in claim 2.

Claim 7 (New): An alcoholic beverage with improved foaming properties processed by processing method as claimed in claim 3.

Claim 8 (New): An alcoholic beverage with improved foaming properties processed by processing method as claimed in claim 4.